

Grapes: 100% Pinot Noir

Geographical Indication: Yarra Valley, Victoria

The Vineyard: This fruit was sourced from the Full Moon Vineyard in the sub region of Gladysdale in the Upper Yarra Valley. Planted in 2001 on chocolate coloured volcanic soils on a gentle west facing slope. Meticulously managed and tendered to by Simon Harte. Cropping at 2.5-3T/acre. We have been working closely with Simon for the past 7 years. Clones planted are 777, MV6, 114/115 and G5.

The Season: 2021 was a dream season for the Yarra Valley. A mild and wet spring during 2020, with regular rain throughout the season resulted in good fruit-set and a balanced generous crop with abundant healthy canopies. A cooler-than-average summer with consistent rainfall created long, slow ripening conditions. Perfectly suited to growing grapes with intense flavour and wonderful acidity.

Winemaking: The fruit was 100% destemmed into small 4-6T open top stainless-steel fermenters. After a short cold soak, all parcels were allowed to warm gently into a combination of wild and inoculated ferments. The wine received a mixture of hand plunging and gentle turnovers before being pressed separately and racked to barrel for secondary fermentation and maturation. No fining was used.

Maturation: 10 months in 20% new French oak and the balance in 2-6 year old French oak barriques.

Filtration: Crossflow

Bottling Date: 19/1/2022

Analysis: Alcohol 13.3% Acid 6.01/L pH 3.31 Sugar 0.39g/L